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shall be at once confined in some secured place for such length of time as to show that such exposure has not given such animal said disease, and the body of any animal that has died of such disease, or which, being suspected to have such disease, has been killed, shall not be disposed of, except as may be directed by the board of health.

SEC. 16. Any person violating any part of this article shall, upon conviction, be fined not less than \$10 nor more than \$100, and each day's continuance of any such violation or condition herein shall be a separate offense.

Foodstuffs—Factories and Markets—Sanitary Regulation—Inspection. (Ord. May 25, 1914.)

ARTICLE 14. SECTION 1. Every building, room, basement, or cellar occupied by or used as a bakery, confectionery, cannery, packing house, slaughterhouse, dairy, creamery, cheese factory, restaurant, hotel, grocery, meat market, or other place or apartment used for the preparation for sale, manufacture, packing, storing, sale, or distribution of food shall be properly lighted, drained, plumbed, and ventilated, and conducted with strict regard to the influence of such condition upon the health of the operatives, employees, clerks, or other persons therein employed, and the purity and wholesomeness of the food therein produced; and for the purpose of this ordinance the term "food" as used herein shall include all articles used for food, drink, confectionery or condiment, whether simple, mixed, or compound, and all substances or ingredients used in the preparation thereof.

SEC. 2. The floors, walls, ceilings, furniture, receptacles, implements, and machinery of every establishment or place where food is manufactured, packed, stored, sold, or distributed, and all cars, trucks, and vehicles used in the transportation of food products shall at no time be kept in unclean, unhealthful, and unsanitary condition, and for the purpose of this ordinance unclean, unhealthful, and unsanitary conditions shall be deemed to exist if food in the process of manufacture, preparation, packing, storing, sale, distribution, or transportation is not securely protected from flies, dust, dirt, and as far as may be necessary, by all reasonable means, from all other foreign, or injurious contamination; and if the refuse, dirt, and the waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing, storing, selling, distributing, and transportation of food, are not removed daily, and if all trucks, trays, boxes, baskets, buckets, and other receptacles, chutes, platforms, racks, tables, shelves, and all knives, saws, cleavers, and other utensils and machinery used in the moving, canning, handling, cutting, chopping, mixing, and all other processes are not thoroughly cleansed daily, and if the clothing of operatives, employees, clerks, and other persons therein employed is unclean.

SEC. 3. The walls and ceiling of every bakery, confectionery, creamery, cheese factory, hotel and restaurant kitchen shall be well plastered, wainscoted, or ceiled with metal or lumber, and shall be oil painted or kept well lime washed, and all interior woodwork in every bakery, confectionery, creamery, cheese factory, hotel or restaurant kitchen shall be kept clean with soap and water, and every building, room, basement, or cellar occupied or used for the preparation, manufacture, packing, storage, sale, or distribution of food shall have an impermeable floor made of cement or tile laid in cement, brick, wood, or other suitable nonabsorbant material which can be flushed and washed clean with water.

SEC. 4. The doors, windows, and other openings of every food producing or distributing establishment during the fly season shall be fitted with self-closing screen doors and wire window screens of not coarser than 14-mesh wire gauze.

SEC. 5. Every building, room, basement, or cellar occupied or used for the preparation, manufacture, packing, canning, sale, or distribution of food shall have convenient toilet rooms, separate and apart from the room or rooms where the process of production, manufacture, packing, canning, selling, or distributing is conducted.

The floors of such toilet rooms shall be of cement, tile, wood, brick, or other non-absorbent material and shall be washed and scoured daily. Such toilet or toilets shall be furnished with separate ventilating flues or pipes, discharging into soil pipes, or on the outside of the building in which they are situated. Lavatories and wash-rooms shall be adjacent to the toilet rooms, and shall be supplied with soap, running water, and towels, and shall be maintained in a sanitary condition. Operatives, employees, clerks, and all persons who handle the material from which food is prepared as the finished products, before beginning work, or after visiting toilet or toilets, shall wash their hands and arms thoroughly in clean water.

SEC. 6. Cuspidors for the use of operatives, clerks, employees, or other persons shall be provided whenever necessary and each cuspidor shall be thoroughly emptied and washed out daily with disinfectant solution to be approved by the sanitary officer, and 5 ounces of such solution shall be left in each cuspidor while it is in use. No operative, employee, or other person shall expectorate on the floor or walls of any building, room, basement, or cellar where the production, manufacture, packing, storing, preparation, or sale of any food is conducted.

SEC. 7. No person or persons shall be allowed to live or sleep in any workroom of a bakery, kitchen, dining room, confectionery, creamery, cheese factory, or place where food is prepared for sale, served, or sold.

SEC. 8. No employer shall require, permit, or suffer any person to work, nor shall any person work in a building, room, basement, cellar, or vehicle occupied or used for the production, preparation, manufacture, packing, storage, sale, distribution, and transportation of food, who is affected with any venereal disease, smallpox, diphtheria, scarlet fever, yellow fever, tuberculosis, consumption, bubonic plague, Asiatic cholera, leprosy, trachoma, typhoid fever, epidemic dysentery, measles, mumps, German measles, whooping cough, chicken pox, or other infectious or contagious diseases.

SEC. 9. The sanitary officer of the city of Huntington, or other authorized officer of the city of Huntington, shall have full power at all times to enter every building, room, basement, or cellar occupied or used or suspected of being occupied or used for production for sale, manufacture for sale, storage, sale, distribution, or transportation of food, and to inspect the premises and all utensils, fixtures, and machinery used as aforesaid, and if upon inspection any food producing or distributing establishment, conveyance, employer, operative, employee, clerk, driver, or other person is found to be violating any of the provisions of this section, or if the production, preparation, manufacture, packing, storing, sale, distribution, or transportation of food is being conducted in a manner detrimental to the health of the employees and operatives, or to the character or quality of the food therein produced, manufactured, packed, stored, sold, distributed, or conveyed, the officer or the inspector making the examination or inspection shall make complaint to the police judge of this city, and prosecute all persons violating any of the provisions of this section: *Provided, however,* That as constructive administrative means, under this section and for such purpose only, the sanitary officer may issue a notice to the person or persons in authority at the establishment to abate the condition, or to make such improvements as may be necessary to abate it, within a period of such reasonable time as the sanitary officer may direct. Such notice shall be in writing, and the person receiving the notice may within five days from the issuance of the notice appear in person or by attorney, before the board of commissioners of the city of Huntington to give reason why such notice or instructions shall not be obeyed.

SEC. 10. Any and all places producing, handling, or transporting food for sale in the city of Huntington, whether located in the city or not, shall, as a requisite for the sale of food in the city of Huntington, open to inspection as provided in this section. And any person who shall offer for sale in the city of Huntington any food products which have been produced or handled outside of the city of Huntington and concerning which sanitary inspection has been denied, as provided for in this section, shall, upon

conviction, be subject to the penalties provided for violation of provisions of this section.

SEC. 11. Any person who violates any of the provisions of this article shall be guilty of a misdemeanor, and, upon conviction, shall be punished by a fine of not less than \$10 nor more than \$100, or be imprisoned not to exceed 50 days, or both such fine and imprisonment.

Foodstuffs—Cold Storage. (Ord. May 25, 1914.)

ARTICLE 15. SECTION 1. All cold-storage meats, poultry, fish, ice creams, and other cold-storage animal products shall be plainly labeled or branded to show the facts of cold storage to the consuming public. The term "cold storage" shall be construed to mean the storing and preservation of food products by cold. Except, however, such labeling and branding shall not be necessary where the ice or refrigeration is incident to the preservation of the fresh, unstored product from the producer to the consumer, and without unnecessary delay.

SEC. 2. No retailer shall handle cold-storage products or other products required to be preserved with ice, without efficient icing arrangements or refrigeration therefor. All such products shall not be exposed to warm temperature, and shall be handled as otherwise specified in the sanitary provisions of the health code of the city of Huntington and the laws of the State of West Virginia.

SEC. 3. No product shall be served or sold in the city of Huntington which has been once removed from cold storage and exposed in the retail market for sale and sent back into cold storage; this to include turkeys, chickens, and similar products which are taken out, for example, for the Thanksgiving and other markets and exposed in the retail market, and which, not being sold, are returned to storage for the Christmas or other markets. Cold-storage food shall be delivered direct from cold storage, through proper facilities and sanitary conditions in the retail market, to the consuming public, and the sale of any such product which has been subjected to any condition which would render it contaminated, unwholesome, or unfit for food shall be prohibited.

SEC. 4. The signs and labeling as specified herein shall obtain with respect to products coming into Huntington between the producer or packer and the wholesale trade, between the wholesale and retail trade, and between the retail trade and the general public. Restaurants and hotels supplying such stored products shall display signs on the menu, or otherwise, to that effect. No product shall be sold as "fresh," "strictly fresh," "from the country," or by similar description, which is a stored product or which is not as represented; nor, on the other hand, shall any product be sold as a cold storage when such is not the case, or which has been so exposed or kept as to deteriorate in quality after leaving cold storage, but shall have such additional facts stated on the signs and labeling in the manner as may be directed by the board of health.

SEC. 5. Any person who violates any of the provisions of this article shall be guilty of a misdemeanor and upon conviction shall be punished by a fine of not less than \$10 nor more than \$100, or be imprisoned not to exceed 50 days, or both such fine and imprisonment.

Foodstuffs—Adulteration—Condemnation and Destruction—Samples for Examination. (Ord. May 25, 1914.)

ARTICLE 16. SECTION 1. Whenever the health officer or sanitary officer shall find any article of milk, meat, or other food which is adulterated within the meaning of this ordinance, or any other article or substance which is detrimental to public health, such article shall be tagged or otherwise properly marked, giving notice that the product is suspected of being adulterated or detrimental to public health, and warn-